



United States
Department of
Agriculture

Marketing and
Regulatory
Programs

Agricultural
Marketing
Service

Washington, DC
20250

Note: New vendors and subcontractors must supply all of the required paperwork (Appendix-I, Financial Statement, and 3 Reference Letters), and must register in the Online Representations and Certifications Application (ORCA). In addition, all Vendors must also be registered in the CCR within 48 hours after bid opening or your company may be considered non-responsible.

FV-320

Fruit and Vegetable Programs

Date Issued: September 18, 2006

Miscellaneous Products, Announcement FV-320, Invitation 018

The Department of Agriculture (USDA) invites offers to sell fresh potatoes for processing as indicated below and per the Announcement for donation to the Child Nutrition Program. **Offers are due by 1 p.m., Central Time, Friday, September 22, 2006. Acceptances will be announced by midnight, September 27, 2006.** Deliveries are to be made from October 16, 2006 through November 30, 2006.

Offers are invited from the trade for:

| | | |
|-------------------------------|------|----------------|
| Fresh Potatoes for Processing | Bulk | 13,000,000 lbs |
|-------------------------------|------|----------------|

Revised Specifications for Potatoes for Processing is attached.

No offer will be made to 8(a) vendors on this invitation.

Bids must be submitted electronically via the Domestic Electronic Bid Entry System (DEBES) on the Internet. Offeror must be assigned a Logon ID by USDA to access the site. The Internet address is: <http://pcsd.usda.gov/debes> which translates into a connection of <https://pcsd.usda.gov:3077/mdbc1000.exe>? Once connected, follow the online procedures. A 'HELP' button provides detailed instructions for using the system or call 202-720-4517 for assistance.

Bidders are cautioned to bid only quantities they can reasonably expect to produce and deliver in accordance with the contract. Inquiries about Announcement FV-320, Appendix-1, the Commodity Specification for Miscellaneous Products dated June 2003, or this Invitation should be directed to the Contracting Officer, USDA/AMS/Fruit and Vegetable Programs, Commodity Procurement Branch STOP 0239, 1400 Independence Avenue, S.W., Washington, DC 20250-0239, telephone (202) 720-4517. An electronic version of this invitation can be obtained through the World Wide Web via the Commodity Procurement Home Page at <http://www.ams.usda.gov/cp>.

Purchases will be made on a delivered basis, subject to Announcement FV-320, to the listed locations. Delivery by trucks or railcars is optional to the contractor, except for those destination(s) which specify delivery by truck only or rail only.



ANNOUNCEMENT : FV320
 INVITATION : 018
 COMM GROUP : 89 BULK FRESH PROCESSING
 COMM TYPE : 20 POTATOES-BULK
 PACK SIZE : 90 BULK

| ITEM NO | DESTINATION CITY | ST | TRANS RESTR | QUANTITY (LBS) | PRICE PER (LBS) |
|------------|---------------------|----|----------------|-------------------|--------------------|
|------------|---------------------|----|----------------|-------------------|--------------------|

DELIVERY PERIOD 10/16/06 - 10/31/06

| | | | | | |
|-----|----------|----|--|-----------|--|
| 001 | CALDWELL | ID | | 2,880,000 | |
|-----|----------|----|--|-----------|--|

DELIVERY PERIOD 11/01/06 - 11/15/06

| | | | | | |
|-----|-----------|----|------------|--------|--|
| 002 | JAMESTOWN | ND | TRUCK ONLY | 40,000 | |
|-----|-----------|----|------------|--------|--|

| | | | | | |
|-----|----------|----|------------|-----------|--|
| 003 | CALDWELL | ID | | 2,000,000 | |
| | CALDWELL | ID | TRUCK ONLY | 280,000 | |

DELIVERY PERIOD 11/16/06 - 11/30/06

| | | | | | |
|-----|----------|----|--|-----------|--|
| 004 | CALDWELL | ID | | 2,040,000 | |
|-----|----------|----|--|-----------|--|


| | | | | | |
|-----|----------|----|--|-----------|--|
| 005 | CALDWELL | ID | | 2,200,000 | |
|-----|----------|----|--|-----------|--|

| | | | | | |
|-----|----------|----|------------|-----------|--|
| 006 | CALDWELL | ID | | 1,400,000 | |
| | CALDWELL | ID | TRUCK ONLY | 240,000 | |

| | | | | | |
|-----|----------|----|--|-----------|--|
| 007 | CALDWELL | ID | | 1,920,000 | |
|-----|----------|----|--|-----------|--|

TOTAL QUANTITY FOR COMMODITY TYPE 13,000,000

TOTAL QUANTITY FOR INVITATION 13,000,000


 Michelle B. Warren
 Contracting Officer
 Commodity Procurement Branch
 Fruit and Vegetable Programs

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To file a complaint of discrimination, write to USDA, Director, Office of Civil Rights, 1400 Independence Avenue, S.W., Washington, D.C. 20250-9410, or call (800) 795-3272 (voice) or (202) 720-6382 (TDD). USDA is an equal opportunity provider and employer.

Encl.

REVISED SPECIFICATIONS FOR POTATOES FOR PROCESSING

1. **Grade-** U.S. No. 2 Potatoes for Processing or better.
2. **Pack** – Bulk
3. **Crop Year** - The potatoes shall be from the current packing season/crop year.
4. **Size** - Whole potatoes shall be specified not less than 1 1/2 inches in diameter (usable pieces not less than 4 ounces in weight). There will be a 3% tolerance for potatoes less than 1 1/2 inches in diameter. Lots shall not contain less than 42% over 6 ounces.
5. **Varieties** - Shepody, Ranger, Umatilla, Alturas and Russett Burbank. Varieties cannot be mixed.
6. **Sugar or sugar end content Criteria:**

No more than 15 % of the potatoes (plugs or slices taken from the sample) are Color 3 or darker in the USDA Color Chart, or comparable scale when fried in 375 degree F oil for 2 minutes 30 seconds, or in 350 degree F oil for 3 minutes. The sample for frying to determine color may be prepared by one of the following methods:

- a. 3/8" X 3/8" center cut strip
- b. 3/4 inch diameter area in the center of the cut face of a 1/4 inch slice made by a transverse cut through the tuber at 1/2 inch from the stem
- c. 2 1/2 inch disc cut from a 5/16 inch slice taken from the middle of 10 potatoes

Lots delivered directly from the field may have the color testing requirements waived at the discretion of the receiver.

7. **Specific Gravity Specification:**

All varieties 1.075 or higher

8. **Defects, Serious Damage and Foreign Material:**

No lot should be less than 40% bruise-free.

The method of calculating the term "bruise-free" shall be evaluated for bruising by the Federal or Federal-State Inspector.

Any load of potatoes found to contain broken glass or foreign substance, which may be harmful to health or adulterates the finish product, will be rejected.

Any load of potatoes showing evidence of field frost or freeze will be rejected.

Any load, lot or portion of lot of potatoes delivered may be rejected if potatoes have more any combination of insects and nematode cullage that exceeds 10%.

9. Domestic Product Requirement:

Documentation is required to support the domestic origin of the product.

10. Grading and Inspection:

Inspection must be performed by Federal or Federal-State Inspection Service. Product will be inspected as delivered at destination using one of the following methods:

Sampling Methods:

Samples may be graded individually or aggregated by either of the following:

- a. Each truck load is graded and certified individually.
- b. Grading and certification can include that days run for individual growers and a single days harvesting from the same field for the individual grower constitutes a combined sample.

Sampling may be drawn either by hand or mechanical techniques:

- c. Hand Sampling: Sample obtained by manually passing a tray through the flow of potatoes by a trained and approved sample puller. Sample puller may be a processor employee under the supervision of a Federal-State Inspector.
- d. Mechanical Sampling: Sample obtained mechanically by a trained and approved sample puller. (Federal Inspection Service must approve all mechanical samplers)

Sampling Procedures:

- a. Samples should represent a minimum of one half of 1 percent or greater of the total gross weight.
- b. Sampling is performed by either method a. or b. as identified in the Sampling Method above.
- c. Samples should be taken from the back, middle, and front of the truck as it is unloaded.
- d. If "b" is selected, after the sample is drawn, it is then carefully deposited in a sample bin(s). Each bin holds approximately 1,000 pounds of potatoes. Sample slips/scale tickets bearing pertinent information are either inserted in the bin or attached to the outside of the bin.

- e. If "b" method is selected, sample bins are submitted for grading, where they are individually weighed and handled by machinery and dumped mechanically. This method helps to stabilize the accuracy and helps to eliminate bruises caused by handling of samples.

11. **Invoices and Payment:** Invoices and payment will be accordance with Section X. Invoices and Payment, Announcement FV-320.

12. **Good Agricultural Practices (GAP)**

GAP verification will be performed by the Fresh Products Branch on a **voluntary basis** beginning July 1, 2006. Verification will be based on the supplier's ability to meet the minimum score in each category for the entire system from field to receiving. These voluntary audits will allow vendors to identify that their suppliers have met GAP verification prior to July 1, 2007 when GAP verification will be a mandatory contract requirement. At that point, GAP verification must be completed within 12 months prior to the award of the contract to no later than ten days after the award. No contract action will be taken as a result of these voluntary audits performed prior to July 1, 2007 unless a deficiency that results in an "automatic unsatisfactory" is found. Those suppliers that pass the GAP verification will be listed on the USDA GAP-GHP website, <http://www.ams.usda.gov/fv/fpbgapghp.htm>.

All services provided by the Fresh Products Branch are on a cost-recovery basis and fees will be charged at \$75/ hour.

The audit tool is based on the Food and Drug Administration's *Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables* and is available at <http://vm.cfsan.fda.gov/~dms/prodglan.html>.

For more information about the USDA GAP/GHP guidelines check the USDA website at <http://www.ams.usda.gov/fv/fpbgapghp.htm> or contact Kathy Staley, Head of the Fresh Products Branch's Field Operations Section at 800-811-2373.